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January 4, 2007

Commissioner for Patents,
P.O.Box.1450,
Alexandria,
Virginia 22313-1450
FAX NUMBER: 571-273-8300

ATTN: Leslie Wong
Primary Examiner

RE: U.S. Patent Application for
IMPROVED INSTANT YOGURT FOOD PRODUCT
App. No.: 10/718,203
Our Docket No.: 08875.33505

We have received your office action summary dated October 6, 2006 and would like to respond as follows:

Claim number 1: Application of cold water swelling starch is novel for the following reasons:

- a. Our dry mix, when mixed with water, gels in fifteen seconds giving a product with the consistency and appearance similar to yogurt. The previous mix as referenced in the original Rudin patent (U.S. Pat. No. 4,624,853) required 2 minutes to gel. The reason behind this is a unique cold water swelling starch that is applied to our formulation in a novel way.
- b. The ability of all ingredients mixing first, without an interaction with the starch, and then allowing the starch to expedite the gelling process through a delayed reaction is unique to our patent only.

Claim 4-6: Our use of prebiotic is also unique to any other application before.

We would like you to reconsider our application and give us a chance to give you any further information to process this further.

Please direct all future response to Yokit, Inc, P.O.Box.044578, Racine, WI 53404-7012.

YOKIT, INC.


Dilip D. Kotecha
President & CEO

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